



B&B'S BEST
YOU ARE WHAT YOU EAT
SO EAT THE BEST

Mango Applewood Country Cuts

These country cuts are fall off the bone tender. I am sure they will become a family favorite.

Ingredients

4 lbs. pork Country Cuts
2 Tbsp. [B&B's Best Applewood Chipotle Rub](#)
½ cup [B&B's Best Mango Jalapeno BBQ Sauce](#)
Pink Butcher paper or heavy-duty aluminum foil

Instructions

1. Heat smoker/grill to 200°.
2. Rub country cuts with Applewood Chipotle on all sides.
3. Place on smoker/grill and let smoke for 1 hour.
4. Turn country cuts over and let smoke for another 1 hour.
5. Place country cuts on a large sheet of pink butcher paper heavy-duty aluminum foil.
6. Cover with the Mango Jalapeno BBQ Sauce.
7. Wrap and close paper or foil.
8. Increase heat on smoker/grill to 250°.
9. Place wrapped country cuts back on grill for 2 hours.
10. Remove and let stand for 10 minutes.
11. Serve and enjoy.

